<u>In the Specification</u>

<u>Please amend the paragraph at page 6, lines 7-28 as follows</u>:

Compositions of the present invention are prepared using fermented dairy products. The term "fermented dairy products" used herein generally refers to products prepared by using starters such as lactobacilli to ferment liquid milk preparations by combining one, two, or more kinds of milk sources such as: livestock milk including cow milk, buffalo milk, goat milk, sheep milk, horse milk; and/or partially skimmed milk, skimmed milk, reduced whole milk, reduced skimmed milk, reduced partially skimmed milk, butter, and cream prepared from these livestock milks. For example, natural cheese, yogurt, fermented milk, whey, and whey cheese are included in the fermented dairy products of the present invention. "Cheese" in the present invention refers to that produced by fermenting milk, butter milk, or cream by lactobacilli, or by removing whey from curdled milk produced by adding enzymes to milk, butter milk, or cream. The cheese may or may not be solidified or aged (ripened). *Lactobacillus bulgaricus* and *Streptococcus thermophilus* are the major starters used for manufacturing fermented dairy products but are not limited thereto, and lactobacilli and bifidobacteria such as *Streptococcus lactis*, *Streptococcus cremoris*, *Streptococcus diacetilactis*, *Enterococcus faecium*, *Enterococcus fecalis*, *Lactobacillus casei*, *Lactobacillus helveticus*, *Lactobacillus acidophilus*, ~~*Lactobacillus rhamnosis*~~ <u>*Lactobacillus rhamnosus*</u>, *Lactobacillus plantarum*, *Lactobacillus murinus*, *Lactobacillus reuteri*, *Lactobacillus brevis*, *Lactobacillus gasseri*, *Bifidobacterium longum*, *Bifidobacterium bifidum*, *Bifidobacterium breve* may be used. Other bacteria, such as *Propionibacterium* which are used to produce fermented dairy products, can also be used in combination with the above. A composition of the present invention can be prepared using any fermented dairy product. Preferably, it is prepared by using unripened cheese or yogurt, and in a more preferred embodiment, it is prepared using quark or yogurt.